

CHRISTMAS

Menu

2026

STARTERS

- ❄ Smoked salmon, cream cheese and wasabi roulade with pickled fennel and cucumber salad. GF
- ❄ Spiced beetroot and coconut soup with lime crème fraiche. V, Ve (without crème fraiche) GF
- ❄ Pressed ham hock with caramelised apple and ginger puree and toasted ciabatta. GFO

MAINS

- ❄ Roast crown of turkey with lemon and sage stuffing and red wine jus. GF
- ❄ Cranberry and cashew nut roast with red wine jus V, Ve
- ❄ Fillet of salmon with white wine cream sauce. GF
- ❄ 6oz flat iron steak, café du Paris butter. GF

All served with honey glazed carrot and parsnip, fine beans and garlic and thyme roast potatoes.

DESSERTS

- ❄ Christmas pudding with brandy sauce. GFO, V, Ve
- ❄ Pecan pie with clotted cream and ginger syrup. V, Ve
- ❄ Lemon posset with thyme shortbread, winter berry compote and whipped cream. V, GFO

🌲 PERFECT FOR CHRISTMAS PARTIES 🌲

Good food. Great company. Unforgettable celebrations.

PLEASE SPEAK TO OUR TEAM TO BOOK YOUR PARTY TODAY

V = VEGETARIAN | Ve = VEGAN | GF = GLUTEN FREE | GFO = GLUTEN FREE OPTION